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EXPORT REQUIREMENTS FOR ITALY

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible

1. EU Requirements.

a. Fresh/frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (solipeds) and buffalo which have not undergone any treatment other than cold treatment to ensure preservation are eligible (amenable) for export to the European Union (EU) under the requirements established for nonmember countries, the Third Country Directive (TCD).

A "Guideline for the Production of Fresh Meat Intended for Export to the European Union" has been developed and is available through the Export Requirement Library or by request from FSIS Technical Service Center [telephone: (402) 221-7400.] This guideline outlines the requirements that FSIS inspected slaughter, cutting, and cold storage facilities must satisfy in order to be approved for export to the EU. Exporters are advised to check the individual member states' documentation requirements for additional certification requirements specific to the country for products amenable to the TCD.

b. Definitions

(1) Edible products originating from species other than those mentioned above (e.g., poultry and processed products including ground products) are not amenable to TCD, and therefore are amenable to the requirements of the individual member states.

(2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.

(3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements of the individual member states.

2. Italian Requirements

a. Product from processing plants must be properly identified as originating in approved plants. Refrigerated (unfrozen) meat must be from animals slaughtered not more than 5 days before shipping.

b. Poultry Products. Federally inspected fresh/frozen poultry and poultry products from Italian approved facilities may be exported to Italy.

c. Horsemeat. Shipments of chilled or

refrigerated (unfrozen) horsemeat will not be permitted entry later than 30 days after slaughter of the animals. Slaughter date(s) must be entered on FSIS Form 9060-10; name of month must be spelled out.

d. Calf rennet stomachs

e. Casings are eligible for export.

f. Pork by-products for PHARMACEUTICAL USE ONLY are eligible for export.

g. Concentrated ox bile is eligible for industrial purposes. The Italian importer must have an import permit.

B. Ineligible

1. EU Restrictions:

Meat from certain animals (boars and cryptorchid pigs; animals with cysticercosis; and with any form tuberculosis) may not be exported to the EU.

2. Italian Restrictions:

The following is prohibited entry into Italy:

a. Meat from emergency slaughtered and/or emaciated animals, from tuberculosis reactors, and from animals with any form of tuberculosis or cysticercosis.

b. Meat treated with any coloring or preserving substance; exposed to ionizing radiation or ultraviolet rays; or sprayed with chlorine solutions.

c. Alligator meat imports are ineligible.

FACILITY REQUIREMENTS

Poultry slaughtering establishments and red meat/poultry processing establishments must meet the following requirements and be approved by the Italian officials to produce eligible product for export to Italy:

1. Facilities and Equipment

a. Floors must be laid in such a way to facilitate drainage and to avoid pooling of water.

b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.

c. Walls must be smooth, durable impermeable, light colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.

d. Walls and tight fitting doors are required to separate edible and inedible areas, raw and cooked product areas, cut up and packaging areas, processing and loading areas, and welfare and toilet areas.

e. The wall/floor junction must be easily cleanable.

f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers,

saws, brooms, etc.

g. Facilities are required for protection of meat from weather conditions during loading and unloading.

h. Recording thermometers are required for cut up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled.

Recording thermometers are not required in coolers not used for storage.

i. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Separate dining facilities must be provided to discourage eating in locker rooms.

j. Toilet rooms must not open directly into work rooms.

k. Adequate number of hand-washing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.

l. Adequate number of sanitizers, with a water temperature not less than 180°F., must be conveniently located where hand tools are used.

m. Product containers must not be stored directly on floor surfaces.

n. Plant management is responsible for controlling employees and visitors entering and exiting plant premises, i.e., perimeter fence.

2. Processing Rooms

During further processing, boning, wrapping, and packaging, the internal temperature of the meat must not exceed 44.6°F (+7°C) and temperature of offal must not exceed 37.4°F (+3°C). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures.

During cutting, the temperature of the cutting room must not exceed 53.6°F (+12°C).

SLAUGHTER REQUIREMENTS

Poultry

1. Pre-slaughter stunning is required (an exception is permitted for religious purposes).

2. Hand-washing facility is required in hanging area.

3. The stunning and bleeding area must be separated from the hang-on bay for live birds.

4. Hand-washing facility and sanitizer is required in bleeding area.

5. Cutting/deboning operations must be physically separated by a wall or solid partition extending (from floor to ceiling) from eviscerating, giblet processing and immersion chilling operations.

6. Immersion chilling of carcasses must comply with the following:

a. Immersion chilling system shall be a true counterflow, that is, carcasses must move through the

chiller against the flow of the water.

b. Potable water shall enter the carcass exit and overflow at the carcass entrance end of chiller.

c. The carcasses must pass through one or more tanks of water or of ice and water the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through a counterflow of water is acceptable.

d. There shall be two temperature recording devices for recording the chill media temperature, one at the carcass entry end and one at the carcass exit end of the chiller. The chill media temperature shall not exceed 61oF at the carcass entry end and 40oF at the carcass exit end.

e. There shall be a water meter on the chilling system and a water meter on the final washer.

f. Listed below is the amount of water required per bird.

Washer	Chiller	Bird Size RTC
0.40 gal.	0.65 gal.	Up to 5.5 lbs.
0.65 gal.	1.00 gal.	5.5 to 11 lbs.
0.90 gal.	1.50 gal.	Over 11 lbs.

g. Water requirements for final washer are calculated and recorded in the same manner as presently done for the chiller.

h. Since poultry slaughter plants may have to alter their operating practices when producing product for the EEC, it will be necessary that plant officials notify inspection personnel in advance of producing product for export to the EEC or for cutup at another certified plant. Plant officials at the slaughter plant must also identify and ship the product to the cutup plant in a manner acceptable to the IIC. The alterations should include a check to see that metering devices are functioning properly and that a record of the water usage is maintained.

i. Slaughter plants may wish to look into utilizing a procedure whereby clean eviscerated poultry is cut or boned in the hot state without subjecting it to immersion chilling. Movement of poultry carcasses direct from slaughter line to cutting room for immediate cutup, packaging, and subsequent chilling is acceptable. Slaughter plants also may wish to consider cooking whole birds, parts or boneless poultry immediately after post-mortem inspection in lieu of immersion chilling.

LABELING REQUIREMENTS

A. EU Health Marks. Health marks should be applied to both red meat and poultry products destined for Italy.

1. The marks of inspection must be an oval mark applied to labels, packaging materials, and carcass product at least 6.5 cm wide by 4.5 cm high bearing the following information:

a. On the upper part, the name of the consigning country in capitals - USA.

b. In the center, the establishment number, for example, the number 38.

c. The letters must be at least 0.8 cm high and the figures at least 1 cm high.

2. Labels that contain the official oval health mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.

3. Labels must be applied to packaging in such a manner that the official oval health mark on the labeling is destroyed when the package is opened.

B. Italy Labeling Requirements

shipping container must bear a label so attached that it breaks when container is opened. The label must show plant's name and address, product's name, species, net weight, and packing date.

DOCUMENTATION REQUIREMENTS

A. EU Requirements. Certification requirements for products amenable to the Third Country Directive (TCD) are in the "Guideline for the Production of Fresh Meat Intended for Export to the European Union."

B. Italian Requirements for Meat and Poultry Products.

1. Signature on certificates. All required forms and supplementary statements must be dated and signed by a veterinarian. Name, degree, (DVM or equivalent) must be typed or printed after signature. The signature must be in a color different from that of the printed certificate.

2. Red Meat Products.

a. Obtain FSIS Form 9060-5--"Export Certificate of Wholesomeness."

b. Obtain FSIS Form 9280-1--"Certificate of Origin and Health for Importation of Meat into Italy."

c. Additional statements--Beef. The following statement must be typed in the "Remarks" section of FSIS form 9060-5 for all beef products:

"The beef has come from animals raised on farms where there has been no occurrence of the disease, Bovine Spongiform Encephalopathy (BSE)."

3. Poultry

a. Obtain FSIS Form 9060-5--"Export Certificate of

Wholesomeness."

b. Obtain FSIS Form 9180-6 (7/95)--"Animal Health Certificate for Fresh Poultry Meat for Human Consumption (Intended for the EU.)"

c. Obtain FSIS Form 9280-2--"Health Certificate for Fresh Poultry Meat."

4. Casings. Obtain FSIS Form 9180-7(4/97)--Animal Health Certificate for Animal Casings Intended for Dispatch to the European Community.

5. Calf Rennet Stomachs*

a. Obtain FSIS Form 9280-3*

6. Pharmaceutical requirements

a. Obtain FSIS Form 9060-5 [FSIS Form 9060-10 (MP Form 414-3) for horse meat product] if handled as edible product.

b. If handled as inedible product, obtain FSIS Form 9060-9 (MP Form 415-3). A certificate signed by an MPI veterinarian on USDA/FSIS letterhead must be issued stating that the product is from animals which were healthy before and after slaughtering. Certificate must also state that denaturation was not performed at the plant of origin. Organs must be free of lesions and alterations.

c. Obtain FSIS Form 9280-1 for edible and inedible product intended for pharmaceutical use.

d. All beef products must be accompanied with the BSE certification statement in Certification Requirements, para. 2.c.

e. Cartons must be marked "For Pharmaceutical Purposes Only".

f. Product must be frozen and packaged according to specifications described in Italian "List of Technical Hygienic and Sanitary Guarantees and Conditions for Chilled Meat . . ." Exporters are advised to check with their Italian importer for details regarding these specifications.

g. Package labeling must show species, name of exporter, anatomical denomination of product, and name of origin country.

h. Present Italian legislation (Ministerial decree of March 15, 1985) states that a health certificate must accompany meat imports from third countries and that organs and glands for pharmaceutical use imported from EU as well as third countries must be produced in slaughter houses and cutting plants registered on proper EU lists.

i. Italian importers must have a license from the Ministry of Health, Veterinary Services, to import products for pharmaceutical purposes.

C. Military requirements

1. Shipments of products by military to military are covered by an agreement between Defense Personnel Supply Command (DPSC) and the Italian officials. The military will issue

their own export certificates for shipments of meat and poultry products from military points of embarkation (Cheatham Annex, Bayonne, Naval Supply Center, Norfolk, etc.) to U.S. military personnel in Italy.

2. To provide the military veterinary medical officers with background information for military export certification, MPI officials at the point of origin should, in addition to FSIS Form 9060-5, issue the following health certificates presently required for meat and poultry exports to Germany:

MP Form 62 for beef, pork, and products or FSIS Form 9220-1 (MP Form 70) for poultry. Since these certificates are filed and kept only for reference after the military issue their own export certificates, it is not essential to identify the final ("overseas") destination for such shipments.

3. Military export certification does not apply to meat and poultry products shipped to military dependents in Italy. These are commercial shipments and must be certified as described in the previous section.

HANDLING/STORAGE REQUIREMENTS

Italian Requirements for Wrapping and Packaging Red Meat and Poultry Products

1. Receiving and Storing of Wrapping and Packaging Materials.

a. Wrapping and packaging materials must be transported with sufficient protective covering to assure a hygienic condition when arriving at the establishment.

b. Storage rooms for packaging material must be dust- and vermin-free and must not contain substances that might contaminate fresh meat or have air connection with rooms containing substances that might contaminate fresh meat.

c. Packaging materials must not be stored on the floor.

2. Assembling and Transferring of boxes.

a. Under hygienic conditions, boxes must be assembled in a separate room and be transferred into the production room and used progressively.

b. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.

3. Packaging Product

a. Packaging should be done in separate room. However, cutting, boning, wrapping, and packaging operations may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is assured.

b. Boxes may not be assembled in an exposed meat area or handled by staff handling fresh meat.

c. The reuse of shipping containers is prohibited.

d. Immediately after packaging, the meat must be placed in the storage rooms.

INEDIBLE/EDIBLE PRODUCT FOR ANIMAL FOOD

A. Edible Product

1. Obtain FSIS Form 9060-5.
2. Obtain the preprinted FSIS letterhead certificate from Export Coordination Division (Health Certificate for Exporting By-products from Slaughtering to be Used in Petfood in Italy).
3. Cartons must be labeled *"NOT DESTINED FOR HUMAN CONSUMPTION."*
4. Italian importers must have a license to import edible products for pet food purposes.

B. Inedible Product

1. Obtain FSIS Form 9060-9.
2. Obtain the preprinted FSIS letterhead certificate from Export Coordination Division (Health Certificate for Exporting By-products from Slaughtering to be Used in Petfood in Italy.)
3. Cartons must be labeled *"NOT DESTINED FOR HUMAN CONSUMPTION-FOR EXPORT TO ITALY."*
4. Product does not have to be denatured.

OTHER REQUIREMENTS

A. Staff Hygiene and Dress

1. Workers must wear recognizable, protective clothing and water resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
2. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).

B. Water Testing Requirements

1. The initial water testing requirements are as follows:

Test	Sample Size	Temperature	Max Number
Total Coliform	100 ml	37 C	Mem/Fil=0 or MPN < 1
Fecal Coliform	100 ml	37 C	Mem/Fil=0 or MPN < 1
Fecal Strep.	100 ml	37 C	Mem/Fil=0 or MPN < 1
Sulfite	20 ml	37 C	MPN < 1
Reducing Clostridia			
TPC	1 ml	37 C	Guide level - 10
TPC	1 ml	22 C	Guide level - 100

2. Subsequent water testing

- a. Frequency:

- (1) Annually, if municipal source of water and no intermediate storage in the plant.
 - (2) Monthly, if private source of water or intermediate storage is used.
- b. Two examinations are required:
 - (1) Total plate count at 37 C and 22 C incubated for a minimum of 72 hours.
 - (2) and total coliform at 37 C incubated for a minimum of 48 hours.
3. Sampling
 - a. Samples must be taken from randomly selected water taps within the establishments.
 - b. A diagram of tap locations and log of which taps have been sampled should also be maintained.
4. Test results. If test results are not within the required parameters, immediate retesting must be done. Contact FSIS Technical Service Center for retest information.
5. Chlorination testing. A daily chlorination test is required if private water is used and chlorination is required for potability.

C. Italy

NOTE: The current policy of the USDA does not allow statements regarding hormones to be certified. Contact FSIS Technical Service Center for further information relating to this situation.

1. Meat and meat food products (from all species) must be from animals born and grown in the United States. Herd's origin must be identified on FSIS Form 9280-1. An owner's certificate must accompany animals to slaughter stating: *"I certify that animals of this shipment have not been treated with antibiotics during the week preceding slaughter; nor have they been treated for zootechnical or therapeutic purposes with natural or synthetic hormones, tenderizers, anti-hormonal or arsenical or antimonial substances, or with substances dangerous or harmful to human health. I further certify that these animals originate from premises where natural or synthetic hormonal or anti-hormonal substances are forbidden to be kept or used for any purpose."*

Exception: Plants certified for export to Italy may ship beef imported from countries which prohibit the feeding or administration of hormonal substances to animals. Issue FSIS Form 9060-5 with the following statement typed on the reverse and signed by the same veterinarian who signed the face of the certificate: "I certify that the meat or meat food product mentioned herein is derived from beef imported into the USA from (name of country) where the feeding of hormonal substances to food animals is prohibited by law."
(Signature) Name and Title of MPI Veterinarian

2. Countries eligible to export meat to the United States and whose laws prohibit the feeding of hormonal substances to food animals include Argentina, Australia, Brazil,

Czechoslovakia, Denmark, France, Germany (Federal Republic of), Honduras, Hungary, Ireland, Italy, Netherlands, New Zealand, Northern Ireland, Paraguay, Poland, Romania, Switzerland, Uruguay, and Yugoslavia.

3. Plant management is responsible for maintaining adequate identity of meat and/or meat food products derived from these animals and intended for export to Italy.

4. Control. To prove that veterinary control was effected before shipment, each shipping and immediate container shall bear the inspection mark with the plant number.

5. Each package shall be protected by a plastic wrapping or other suitable material and shall bear all mandatory information.

6. Italian importers have indicated that beef tripe is accepted in their country if it is produced according to the U.S. standards. The following waiver is required:

Meat Co. accepts complete responsibility in the event the consignment covered by FSIS Form 9060-5, MPA is not accepted for entry into Italy.

7. Italian veterinary inspection officials have informed us that fresh/chilled/frozen horsemeat exported to Italy shall be marked with an ink or hot brand which conforms to European Economic Community and Italian requirements.

8. The inspection mark shall be an oval mark with the word EQUINO located directly below to oval. The oval mark shall be 6.5 cm wide and 4.5 cm high and the following information shall appear within the oval in clear and legible characters:

a. In the upper part, the name (initials) of the exporting country. The letters shall be 0.8 cm high.

b. In the center, the establishment number. The letter E and figures shall be 1 cm high.

9. The EQUINO mark shall be in capital letters, 2 cm high and 1 cm wide (except the letter I) and shall be placed directly below the oval.

10. The brand shall be applied in close proximity to the official hexagon inspection legend required for horsemeat.

11. The brand shall be approved prior to use by the Food Labeling Branch, OPPDE.

12. Animal health requirements. Animals showing fatigue or excitability must be rested for at least 24 hours before slaughter. Evisceration must be completed within half an hour after bleeding. Carcasses of equines more than 4 weeks old or of calves more than 3 months old must be cut in halves before inspection.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval

1. Poultry slaughter and processing plants which desire to apply for approval to Italy must meet EU requirements listed herein. Plants interested in obtaining approval should

contact FSIS Technical Service Center.

2. Casings must originate from an EU approved casing facility.

3. Calf rennet stomach exports can be sourced from any establishment under Federal inspection.*

4. Product intended for animal food may originate from any USDA inspected facility.

5. Product intended for pharmaceutical purposes must originate from EU approved facilities.

B. Plant Lists

At this time, there are no plants approved for export of processed red meat or poultry products to Italy. Establishment approval lists are available through the computerized Export Requirements Library database. A printed copy can be obtained by request from FSIS Technical Service Center.

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